

*Whites of Wexford...contemporary elegance in a unique setting”.*

Congratulations on your forthcoming wedding. You are about to embark on a wonderful journey, resulting in your wedding day being one that you will always look back on with fond memories. At Whites of Wexford we will work with you, to ensure all of your dreams for your perfect wedding day come true.

Choosing a venue for your wedding is one of the most important decisions that you will make. Let us roll out the red carpet for you on your wedding day and give you a spectacular day to remember. When you choose Whites of Wexford as your wedding venue, you are guaranteed first class service. With only one wedding per day, you will receive our undivided attention.

The hotel is built surrounding a courtyard garden, a beautiful venue for pre-dinner drinks or as a backdrop for photographs. Since re-opening in 2006, Whites of Wexford has hosted a large number of wedding receptions and can cater for weddings from 80 to 650 people with ease. We also offer our services & facilities for Civil Ceremonies.

We would be delighted if you could arrange an appointment with us to discuss your details further and we look forward to the opportunity of hosting your Wedding at Whites of Wexford.

With warmest regards,

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Liz Sinnott  
Susan Caulfield  
Wedding Co-Ordinators

PJ O'Connor  
Conference & Banqueting Manager

# WOW

## Complimentary on your Wedding Day

- ❖ Champagne for the bridal party
- ❖ Strawberry Chocolate Display  
Our chefs will re-create a wedding scene using chocolate & strawberries to symbolise the Bride, Groom & wedding guests.
- ❖ Complimentary tea/coffee/biscuits on arrival
- ❖ Complimentary Red Carpet Arrival
- ❖ Bridal Suite  
One of our luxurious Suites on the night of your wedding, followed by a champagne breakfast the next morning served by room service.
- ❖ Fresh floral & candelabra centrepiece for each table
- ❖ Choice of piper or music on arrival in our lobby
- ❖ Complimentary Cake Stand & Cake Knife
- ❖ Personalised Menu Cards on all tables
- ❖ Pamper day in the Tranquillity Spa for the Bride the week before her wedding
- ❖ Complimentary 3 month membership to the Wexford Club for the Bride & Groom
- ❖ Complimentary Car Parking
- ❖ Bedroom Accommodation  
Special Wedding Rate offered to the Bride & Groom for 20 Bedrooms

*In addition to the above, our dedicated Wedding Co-ordinator will be delighted to assist you with a list of wedding services i.e. bands, photographers etc. We also provide chair covers at a small additional cost.*

# WOW

## Your Special Midweek Package

In addition to our regular Wedding Package, we offer the following midweek:

- ❖ Complimentary punch reception on arrival
- ❖ Complimentary evening buffet consisting of tea/coffee, selection of sandwiches & cocktail sausages for the number of people attending the full wedding
- ❖ 10% off normal menu prices
- ❖ Complimentary music on arrival in our Library Bar (in addition to our piper)
- ❖ Complimentary chair covers in McLure Suite for all your guests
- ❖ Complimentary 1<sup>st</sup> anniversary dinner in the Terrace Restaurant for the happy couple

# Sample Menu 1

**Panache of Charantais, Galia & Water Melons**  
with a Wild Red Berry Compote



**Cream of Potato & Leek Soup**



**Roast Breast of Turkey**  
with a Thyme & Onion Stuffing, Baked Wexford Ham  
& Cranberry Preserve

**Market Fresh Potatoes & Vegetables**



**Apple & Cinnamon Crumble, Vanilla Ice Cream**  
& Sauce Anglaise



**Tea or Coffee**  
**After Dinner Mint Chocolates**


Two Glasses of Red or White Wine per Person

**Price €38.00**


# Sample Menu 2

## Caesar Salad

Romaine Lettuce, Fresh Parmesan, Crispy Bacon, Croutons & Caesar Dressing



## Whites Garden Vegetable Soup with Fresh Cream



## Prime Roasted Sirloin of Wexford Beef

with Yorkshire Pudding, Pan Gravy & Horseradish Cream

or

## Fillet of Salmon in a Parsley and Peppercorn Crust


with Cajun Cream Sauce

## Market Fresh Potatoes & Vegetables



## Whites Dessert Plate

Strawberry Meringue, Chocolate Profiterole, Passion Fruit Cheesecake & Orange  
Tartlette



## Tea or Coffee

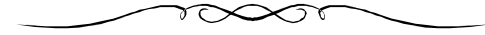
## After Dinner Mint Chocolates

Two Glasses of Red or White Wine per person

**Price €43.00**

# Sample Menu 3

**Feuillette of Puff Pastry**  
with Fresh Seafood Poached in a Shellfish Cream



**Roasted Red Pepper & Tomato Soup**



**Roast Leg of Wicklow Lamb**  
Served with a Parsley & Sage Stuffing & Rosemary Gravy

Or

**Supreme of Chicken**  
Served with Ragout of Mushrooms & Leeks in Sauvignon Cream

**Market Fresh Potatoes & Vegetables**



**Fresh Fruit Meringue with Raspberry Cream**  
& Passion Fruit Sauce



**Tea or Coffee**  
**After Dinner Mint Chocolates**

Two Glasses of Red or White Wine per person

**Price €43.00**

# Starters

## Caesar Salad

with Romaine Lettuce, Fresh Parmesan, Crispy Bacon,

Croutons & Caesar Dressing

*(with chicken please add €1)*

€ 7.50

## Panache of Charantais Galia & Water Melons

Served with a Wild Red Berry Compote

€ 5.50

## Feuillette of Puff Pastry

Poached Chicken & Sauté Mushroom Fricassee

€ 6.50

## Feuillette of Puff Pastry

Fresh Seafood Poached in a Shellfish Cream

€6.50

## Warm Tartlette of Goats Cheese & Roasted Red Peppers

with Fresh Basil & Salad Mache

€6.50

## Timbale of Crabmeat & Prawns

with Marie Rose Sauce on a Garden Salad

€9.50

## Assiette of Seafood

Fresh Salmon, Smoked Salmon, Crab Louis, Tiger Prawns & Boston Shrimps

€ 10.50

## Smoked Chicken

on a Seasonal Salad with Mango Salsa

€ 7.50

## Soups

|   |        |
|---|--------|
| Roasted Red Pepper & Tomato Soup              | € 6.00 |
| Whites Garden Vegetable Soup with Fresh Cream | € 4.95 |
| Cream of Potato & Leek Soup                   | € 4.95 |
| Wild Mushrooms & Madiera Soup                 | € 4.95 |
| Chicken & Sweetcorn Chowder                   | € 4.95 |
| Cream of Carrot & Coriander Soup              | € 4.95 |
| Smoked Salmon Chowder                         | € 7.50 |
| Cream of Mushroom Soup                        | € 4.95 |
| Smoked Bacon & Lentil Broth                   | € 4.95 |

## Sorbets

|               |        |
|---------------|--------|
| Passion Fruit | € 3.50 |
| Champagne     | € 3.50 |
| Lemon         | € 3.50 |
| Orange        | € 3.50 |
| Raspberry     | € 3.50 |

# Main Courses

## Supreme of Chicken

Served with a Ragout of Mushrooms & Leeks in Sauvignon Cream

€ 18.00

## Roast Leg of Wicklow Lamb

Parsley & Sage Stuffing, Rosemary Gravy

€ 20.00

## Fillet of Salmon

Parsley and Peppercorn Crust with Cajun Cream Sauce

€ 18.00

## Prime Roasted Sirloin of Wexford Beef

Yorkshire Pudding, Pan Gravy & Horseradish Cream

€ 21.00

## Roast Breast of Turkey

Thyme & Onion Stuffing, Baked Ham, Roast Gravy & Cranberry Preserve

€ 18.00

## Baked Pave of Cod

Basil Champ & Saffron Cream

€ 22.00

## Baked Seabass with Scallop Mousse

Salmon Caviar & Sauce Champagne

€ 24.00

## Beef Wellington

Foie Gras, Mushroom Duxelle wrapped in pastry, served with Madiera Jus

€ 34.00

## Roasted Rack of Lamb

Herb & Mustard Crust, Dauphinoise Potato & Port Jus  
€ 33.00

Canneloni of Spinach, Cottage Cheese & Nutmeg  
Forest Mushroom Cream and Fresh Parmesan  
€ 16.00

Roasted Mediterranean Vegetables  
Puff Pastry with a Tomato & Basil Sauce  
€16.00

## Desserts

Whites Dessert Plate  
Strawberry Meringue, Chocolate Profiterole, Passion Fruit Cheesecake  
& Orange Tartlette  
€ 6.50

Apple & Cinnamon Crumble  
Vanilla Ice Cream & Sauce Anglaise  
€ 6.50

Wexford Strawberries  
Marinated in Grand Marnier with Cream Chantilly in a Crisp Wafer Basket  
€ 7.50

Fresh Fruit Meringue  
Raspberry Cream & Passion Fruit Sauce  
€ 6.50

Caramelised Banana Tatin  
Caramel Sauce & Honeycomb Ice Cream  
€ 6.50

Profiteroles with Crème Brulee

Ice Cream & Milk Chocolate Sauce

€ 6.00

Tangy Lemon & Lime Cheesecake

Served with a Light Orange Syrup

€ 6.00

Vanilla Crème Fraiche Mousse

Glazed Wild Berries, Pistachio Biscotti

€ 6.50

Cheese Plate with Selection of local Wexford & Irish Cheese

Served with Grapes, Apple and Shaved Celery

€ 7.50

Tea/Coffee

€ 2.00

Petits Fours

€5.50 per person

## Suggested Drinks Reception

After the ceremony, the drinks reception is an opportunity for you to greet your guests and for them to mingle and meet. The reception also sets the tone for the later festivities.

Sherry €3.85pp

Summer Punch €4.95pp

Mulled Wine €5.25pp

Winter Hot Spiced Wine €5.25pp

|   |          |
|---|----------|
| Kir ( White Wine & Cassis)                  | €5.75pp  |
| Kir Royal (Champagne & Cassis)              | €8.95pp  |
| House Wine per bottle from                  | €18.00   |
| Selection of Canapés<br>6 pieces per person | €3.95 pp |

## Evening Selection

|  |          |
|--|----------|
| Selection of Sandwiches & Tea/Coffee   | €5.95 pp |
| Selection of Sandwiches, Cocktail<br>Sausages & Tea/Coffee                           | €6.75 pp |
| Selection of Sandwiches, Cocktail<br>Sausages, Chicken Goujons, Dips<br>& Tea/Coffee | €8.25 pp |
| Chicken Goujons, Samosas, Spring Rolls,<br>Satays and Dips                           | €9.95 pp |

# Terms & Conditions

We are delighted that you are considering Whites of Wexford as a venue for your forthcoming Wedding Reception. In consideration of all our guests comfort and enjoyment we respectfully draw to your attention the following Terms & Conditions with which we must request your adherence to:

1. All bookings are considered to be provisional until the Hotel has received a written confirmation. Whites of Wexford do not accept third party bookings. The written confirmation by the client must state the dates, times, accommodation and function space booked, number of participants and method of payment. Any amendments should be confirmed to the Hotel in writing and final arrangements should be submitted to the Hotel at least 14 days prior to the event.
2. To secure a date, a deposit of €500.00 will be required as confirmation of your booking. Further to that a second payment of €1000.00 will be required 6 months prior to the date of your wedding. All deposits are non-transferable and non-refundable.
3. Minimum numbers of 120 guests applies (apart from midweek packages, where the minimum numbers of 80 guests applies). Maximum capacity is 650 guests. Seating Plan must be approved by the Hotel.
4. Menus and estimated numbers should be confirmed 6 weeks before the date of the Wedding and a final menu price shall be agreed at this time. **Final guaranteed numbers are required 72 hours before the wedding date and details must be signed off on menu, pricing and final guaranteed numbers, as per the function sheet details. Should the actual numbers served be less than that guaranteed numbers, the final guaranteed numbers will be charged.**
5. The table plan should be submitted at least 48 hours in advance of the wedding date.
6. To ensure minimum disruption to other guests we have compiled some guidelines for photographers with regard to indoor photographs, with which we request your compliance.
7. Time of arrival, reception and meal time must all be agreed in advance. In order for us to provide you with our high standard of service, the pre-arranged timings must be adhered to.

8. Additional meals will be served on the day if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals. Any such meals will be charged for at the quoted rate.
9. Should you wish to avail of a bar extension please advise your Wedding Co-ordinator at least 2 months out so that the hotel can apply to the courts on your behalf. Bar Extension €460.00.
10. Subject to licensing legislation, bar will close and all music will be finished by 2.00am; with ½ hour drinking up time. The banqueting suite must be vacated by 2.30am.
11. Only residents will be served in the Resident's Bar after Hours. The Residents bar will serve until 3.30 am and the room must be vacated by 4:00am.
12. Wedding discount rates will apply to the 20 rooms allocated to the bride and groom on the night of the wedding only. Single Room Supplements will apply should these be required. Any rooms not taken from the wedding allocation will be released 1 month before the actual wedding date. Bedroom requirements in excess of 20 rooms will be a two night minimum stay at published rates.
13. It is Hotel & Company Policy that accounts are settled on the day of the Wedding by Cash or Bankers Draft. We regret that personal or company cheques cannot be accepted.
14. Corkage will be charged on Wine or Champagne as follows :  
€10.00 per 75cl Bottle Wine  
€12.00 per 75cl Bottle Sparkling Wine/Champagne
15. Due to a Health Department Regulation: - No Food items may be brought in for consumption on the premises.
16. There must be access to fire exits at all times and not to interfere with or obstruct fire equipment/notices during the course of the event.
17. Whites of Wexford reserve the right to host additional events in suites not reserved by the client. Such additional events include, but are not limited to, banquets, conferences and/or dinner parties.
18. The Hotel will not accept any responsibility for any entertainment that has not been booked directly with the Hotel. However all entertainment arranged must have the approval of the Hotel Management prior to the date of the function. All entertainment must provide their own equipment and accept full responsibility for same.
19. All the rates included in this package would be agreed rates for year of reservation only and are subject to change.

**(I declare that I have read and fully understand the above terms with regard to my forthcoming Wedding Reception)**

Signed: \_\_\_\_\_

Date: \_\_\_\_\_